

TWO COURSE PREMIUM EVENT MENU 2026

Two Course Premium Menu \$42. Per Guest
Menu Pricing Not Inclusive of Beverages, Tax & Gratuity
Menus Subject to Change Based on Availability

Starter

CHOOSE 2

CLAM CHOWDER

creamy new england style, oyster crackers

MINI FRESCA SALAD

fresh mozz, avocado, tomato, red onion, kalamata olives, basil, pepitas, field greens, balsamic glaze, balsamic vinaigrette

SHRIMP MANGO CEVICHE*

key lime juice, avocado, mango, jalapeño, red onion, cilantro, crisp plantains

Main

CHOOSE 4

POKE BOWL*

ahi tuna (raw served chilled)* avocado, seaweed salad, pickled ginger, edamame, green onion, pickled red onion, furikaki, sticky rice, poke glaze, spicy chili aioli

SEARED SEA SCALLOPS*

blackened seared sea scallops over a spiced elote creamed corn, crisp plantains, pickled red onion, cilantro, green onion, lime

HONEY LIME SALMON BOWL*

blackened salmon, mango salsa, avocado, pickled red onion, cilantro lime rice, honey lime sauce, micro greens, green onion, lime

FISH AND CHIPS*

seasoned breaded shirmp, fries, yuzu slaw, tartar and cocktail dips

"THE LOCAL" HOT LOBSTER ROLL* (+\$4.)

warm-buttered lobster, butter-grilled brioche, house potato chips

"THE TOURIST" CHILLED LOBSTER ROLL* (+\$4.)

chilled lobster, touch of mayo, green onion, butter-grilled brioche, house potato chips

GENERAL TSO'S CAULIFLOWER BOWL

buttermilk fried cauliflower, thai chilis, general tso's sauce, sticky rice, edamame, cilantro, green onion, sesame, ginger aioli

GENERAL TSO'S CHICKEN BOWL

buttermilk fried chicken, thai chilis, general tso's sauce, sticky rice, edamame, cilantro, green onion, sesame, ginger aioli

ASIAN STICKY RIBS

half rack st. louis pork ribs, raspberry habanero sticky glaze, green onion, fries, yuzu slaw

BULGOGI BEEF BOWL

sliced marinated steak over quinoa, green chickpeas and edamame, pickled red onion, avocado, cilantro, green onion, sesame, ginger aioli

Add On Dessert

YUZU CHEESECAKE 12.

CHOCOLATE TRUFFLE BOMB 12.

Add On Appetizers

ELOTE CORN FRITTERS 13.

chili-spiced charred corn and cheese fritters, honey lime dipping sauce (10 pieces)

CRISPY BRUSSEL SPROUTS 13.

flash-fried brussel sprouts tossed in honey lime

SWEET CHILI CALAMARI* 18.

rings and tenticals, dusted and fried, sweet chili drizzle, basil, green onion

CRISPY SHRIMP* 16.

fried rice paper wrapped shrimp, raspberry habanero aioli and ginger aioli drizzle, green onion (5 pieces)

AHI TUNA TATAKI 19.

pepper-cruste ahi tuna (seared rare chilled), ponzu sauce, ginger aioli, sweet soy, micro greens, green onion, sesame

BUFFALO CHICKEN WONTONS* 16.

crispy wonton wrapped chicken, buffalo sauce, ranch drizzle, blue cheese crumbles, green onion (5 pieces)

Appetizers served family style may be ordered for an additional charge.